



Martha Stewart's Baking Handbook

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Every new book from Martha Stewart is cause for celebration, and with *Martha Stewart's Baking Handbook*, she returns to bring the pleasures of baking to readers at every level, from beginner to expert and beyond. A culinary compendium packed with more than 200 foolproof recipes for the best baked goods, *Martha Stewart's Baking Handbook* takes readers by the hand and guides them through the process of creating an irresistible variety of cakes, cookies, pies, tarts, breads, and much more.

This essential addition to every cook's library is rich with tips, techniques, and the mouthwatering and stunning recipes for which Martha Stewart is so well known. Covering a delectable array of topics from simple to sophisticated, including biscuits, muffins, scones, cookies, layer cakes, specialty cakes, sweet and savory pies and tarts, and pastries and breads, she provides a dazzlingly delicious yet crystal-clear, vividly illustrated repertoire of recipes. There are cakes that are elegant enough for formal occasions, such as showers, weddings, and dinner parties, and basic favorites meant to be enjoyed every day and then passed down through the generations. Every chapter includes indispensable visual equipment glossaries and features vital make-ahead information and storage techniques. Organized for maximum clarity and practicality, the handbook also offers step-by-step how-to photographs that demystify even the most complex and nuanced techniques. These culinary building blocks will turn good bakers into great bakers, and make great bakers even better.

Filled with time-honored classics, such as Marble Cake with White-Chocolate Glaze, Apple Pie, Challah, Baba au Rhum, and Croissants, as well as lots of new surprises, *Martha Stewart's Baking Handbook* will be reached for again and again, no matter the season or occasion. Here, you will find the recipes and how-tos for the popovers you dream about, and for the simple crumb cake that you always want to whip up on Sunday morning, and for the double-chocolate brownie cookies that will make you a bigger hero with the after-school crowd, and for the citrus bars that you could only find in that little bakery that's no longer under the same management. . . . Baking offers comfort and joy and something tangible to taste and savor. We all hope that these recipes provide you with years of pleasure. **Martha Stewart"**

Martha Stewart's Baking Handbook Details

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From Reader Review Martha Stewart's Baking Handbook for online ebook

Mathew Scott says

I can't wait for another book from these author

Alexandra Maldonado says

So I typed in Baking. This is the first thing that comes up. No, just no. Martha Stewart SCARES ME! She's 69, you know. Thats older than my grandmother. What the hell. Honestly, I think she sold her soul to the devil years ago. Everything she makes is so, so... I DUNNO! It just makes you wanna have it! It's like RESTORATION HARDWARE! That place gets me excited for some reason. I don't even like buying furniture. Except for my BEAUTIFUL RECLINER. They sell luxury scrabble there. It's like a mahogany board on a lazy susan and the places where the tiles go are lined with brass. Its like 200 dollars. Can't you get scrabble for like, five bucks at Wal-mart? Silly Martha Stewart and Restoration Hardware. :P

Riona says

I've owned this book for several years, and it has quickly become one of my favorite baking books (Believe me, I own quite a few). The recipes run the gamut from simple breakfast muffins to rustic cobblers to elegant napoleons. There is even a recipe for a three-tiered wedding cake! Some recipes are quick and easy, while others tend to be very complex and involved, offering options for both the novice and advanced home baker, and allowing the user to grow with the book, trying more difficult recipes as one's skills expand. However, even the most complex of the recipes are laid out and explained clearly. In addition, there are beautiful photos on nearly every page (and most pages have more than one!), showing both finished baked goods and illustrating techniques.

I've made quite a few of the recipes in this book and thought I'd share a few of my favorites. There are four cupcake recipes in this book, of which I've tried three. The **Maple-Walnut Cupcakes with Maple Buttercream** (p. 164) are really excellent. Make more candied walnuts than cupcakes - you'll just want to grab a handful and munch on them while you're garnishing. The **Carrot-Ginger Cupcakes** (p. 166) were really light and fluffy, although they very mild and not all that carrot cake-y, so that may not be to everyone's taste. But the instructions for making marzipan carrots (with photos!) make them so easy. I've made the **One-Bowl Chocolate Cake** on p. 168 as both cupcakes and a layer cake, and it's a great go-to basic chocolate cake recipe. The **Marble Cake with White Chocolate Glaze** (p. 65) is super easy yet impressive - the perfect thing to have with coffee when a friend stops over.

Martha's **Classic Apple Pie** recipe (p. 228) is simple and excellent, and her **Pate Brisée** (p. 224) is my go-to recipe for pie dough - it works every time. The **Tarte Tatin** (p. 265) is about as easy as a "company" dessert can get, looking both rustic and fancy at the same time (and it tastes amazing - like candied apples on pie crust; how could you go wrong?) I've made the **Fruit Curd Tartlets** (p. 258) with both lemon and lime curd (both on p. 390), and while the tartlet molds I used were really small (about 1" - don't do it to yourself!!!) and a huge pain in my ass, everyone loved them and they were gone in a flash.

This book makes even difficult, pastry chef-caliber techniques like laminated doughs accessible. I made the from-scratch **Puff Pastry** on p. 359, and while it took the better part of a day and used a crapload of butter, the difference from frozen, pre-packaged puff pastry was so amazing that I don't ever want to buy it again. I also tried my hand at the **Danish Dough** (p. 334), and made the **Prune Pinwheels** and **Apricot Bow Ties** (p. 336 & 338, respectively). The absolute winner of the book, though, is the **Chocolate Babka** on p. 352. Coming from a Russian/Polish Jewish background, I've eaten a lot of babkas, but this one was PERFECT. Loaded with chocolate, covered in streusel.... you need to try it. Granted, the recipe calls for 2 rises and with several different components it takes a bit of time to complete, but it also makes three loaves and they freeze beautifully. Eat one, store the other two in the freezer, and you'll have something perfect to bring to a potluck or housewarming at a moment's notice.

Amy says

Good as gold. The recipes are flawless, the pictures are beautiful, and I wouldn't be surprised if the book itself is bulletproof.

Christina Windle says

There are 150+ recipes in this book and I have tried just a small sample, 17, of these recipes. 12 of these recipes I would make again. I find especially this is so with the icings and "side recipes" that go into recipes.

If I rated just on recipe awesomeness, this book would get a 5 for sure. All the recipes I tried were good, very good, or phenomenal. But the reason that I just don't feel this book gets a 5 is because many of the recipes are expensive and/or require unusual/hard to find ingredients. That's not to say that all the recipes are expensive, because there are a lot of great recipes that aren't; and that I may make in time. It's just that all the really phenomenal looking recipes, all the recipes that make my mouth water when I look at the pictures are the three-recipe, seven-stage, 25-ingredient recipes. And I want a cookbook that makes me mouth-wateringly interested in making the basic recipes also.

The book starts out with a small section that is a baking primer, with tips, techniques, and equipment suggestions. Then the book is divided into sections by baked good theme: simple baked goods; cookies; cakes; pies, tarts, cobblers, and crisps; yeasted baked goods; pastries; basic recipes (icings, sauces, curds, all that little etc. stuff). Each section starts out with a mini-primer and includes 20-30+ recipes with, I'm pretty sure pictures for every recipe (Which I always love!). Most of the recipes look delicious! I also like that even though the book is divided into themes, the themes are not rigid; the cookie section includes things like brownies and biscottis; the cakes section includes things like tortes, roulades, madeleines. Like all Martha books that I've run across, it's clear that only the best of the best in the book. They don't do things like the best 200 _____ recipes. What's there has gone through rigorous inventing (there's always a plethora of uber-unique recipes) and testing. Like I mentioned before, there are a lot of multi-step recipes but there are also a lot of simpler recipes.

Recipes to try: fudgy chocolate brownies (this recipe is the end-all-be-all brownie recipe), one-bowl chocolate cupcakes (simple and affordable), brown sugar buttercream icing (rich, unique flavour), pate brisee (aka the easiest pie crust recipe in the world), and olive oil bread (the olive oil gives it a hint of a sourdough taste).

Recipes I have tried (starred for like it):

Fennel and golden raisin scones
*fudgy chocolate brownies
apple-spice layer cake
*creamy goat cheese icing
*one-bowl chocolate cup cookies
*brown sugar buttercream icing
*vanilla buttercream icing
*chocolate buttercream icing
*mocha roulade
fourth of july apple pie
*pate brisee
peach, apricot, and cherry pie
*olive-oil bread
honey whole-wheat bread
*vanilla whipped cream
*mocha mousse
*basic caramel

Celeste Knoll says

I am always a little wary of recipes with the Martha Stewart name. I often find that the beautiful photography is much better than the item tastes. This is not the case with the Baking Handbook. Everything I have baked to date has been wonderful. I was on a shortbread quest this past summer and tried the Chocolate Shortbread Fingers. The addition of cinnamon gave them a unique taste. Really good. This book also has one of my favorite cinnamon bread recipes. This past week I baked the Cranberry-Pecan Rye Bread. I wouldn't think all of the flavors in this bread would work, but it is a great loaf. I will keep this recipe in mind when I want to bake something unique as a gift. I would recommend this book as a good addition to a baking collection.

Chara says

For years I thought that Martha's books would be far too difficult for me to cook from. In reality, this baking book is incredibly easy to use! I've cooked many of the dessert pastries and breads. The ones I chose to make are really simple and always turn out great. In many of the recipes there are also pictures of the food in the process of being made. When it comes to folding pastries or cutting cookies, sometimes it's really helpful to have these aids!

I also love how she gives some cultural history with most of the recipes. When cooking food for a group, I always like sharing the information I learned from Martha's little history lessons!

Two of my favorite recipes from this book: Challah & Cherry-Frangipane Galette

Patricia says

This is the only Martha Stewart cookbook I own. It is invaluable if you like to bake. I consider it as essential as my Joy of Cooking. I have given it as gifts because it is such a great cookbook!

Michele says

Tons of great recipes, basic and more and lots of great baking tips!!

Sarah says

1/3 - 416 pages of Martha Stewart baking prowess. Every recipe pictured, plus bonus 'step-by-step' pictures of some of the more difficult processes - making a lattice top for your pie, using a mini ice cream scoop to portion out cookies, examples of different piping bag nozzles for decorating a special cake, the different stages of proving bread, and so many more that I'd be here all day listing them. Every single recipe looks enticing, even the ones that I wouldn't normally choose to eat due to ingredients that I don't like, like olives or capers (these less agreeable ingredients mostly feature in the breads chapter, so don't worry there aren't any cakes or cookies with olives). As you would assume, all the measurements are imperial (lbs, cups, ozs, etc) but living in Australia and loving American (Ina, and now Martha) and UK (Nigella, Jamie, Tom Kerridge) chefs I have become quite a good translator of imperial measurements into the more easy to understand metric system, so that doesn't bother me in the least. I have yet to bake anything from the book, but as I said, everything looks good so I'm sure it won't be long before I do. Updates when we've had a piece of cake or a cookie.

Eva Jonas says

Read this book if you want be master chef.

Hawthorne says

Awesome book I read it four times already, great recipes would keep it if i could

SenazNasansia Muliawan says

This is one of my favourite baking book. It's complete with recipes from simple baked goods to yeast baked goods(yes, of course you can find many cookies, pies, tarts, cakes and pastries recipe too!).

Two words..Simple and Easy.

Not to mention that this book is full of pictures. Yey, finally there's a baking book included the pictures of all the recipes... If you are a baking maniac(just like me), you would understand that picture helps us to

understand what is the final result of the recipe.

There's also a lot of useful baking tips for beginners~agaaaain, martha make your day a lot easier by providing pictures on the tips.

What about the recipes? Oh my*drooling*.. I've tried some of them(e.g. blueberry muffin, newyork cheescake, apple fruit turnover, plum crisp). And it's all fab.

However, if you're a professional baker maybe you would prefer another baking book which is more complicated.

As I said before, its simple and easy. Just perfect for all home baker.

Melani says

This is easily one of my favorite cookbooks. It's well laid out, has a marvelous variety, and is very easy to follow. I have made dozens of things from this book and never been dissapointed. A must own for bakers.

Jennifer says

I have had great success with this baking cookbook. Baking is tricky, but with proper adjustments I got some great recipes out of this while living at 9000 feet! Now that I am at a lower altitude, everything I've tried in here has been fabulous. Recently did the cake on the cover, basically a mixed berry pound cake with homemade whipped cream that was overall easy, but looked pretty and cut nicely despite the height. Cake was perfect--sort of a cross between pound cake and a shortcake, delish. The bagel recipe is right on, with my own bagel making tweaks, of course. Recipe only makes ten bagels, and I would double or triple it with right equipment. It's kind of hard to justify the work & mess for a small yeild, so I don't often make them. Until I have a (much) bigger mixer, though, I stick with ten, or make twelve smaller bagels. They taste great!
